

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A ready-made food package [[(1),]] which consists of a tray [[(2)]] provided with a rim flange, said tray containing [[the]] packaged food [[(16)]] which contaminates the rim flange during cooking, and a lid [[(4)]] closing the tray, and in which at least both the tray and the lid of the package [[is]] are made of a polymer-coated board, characterised in that the food (16) has been baked in the tray (2) included in the package and in that the edges (9) of wherein the lid [[(4), by]] which closes the tray has been closed after baking, have been bent extends over an upper surface of the rim flange and is bent under the rim flange [[(6)]] of the tray and have been heat-sealed to the providing an uncontaminated heat-seal to a lower surface [[(11)]] of the rim flange by means of the polymer coating (14) of on the lid.
2. (Currently Amended) [[A]] The ready-made food package as defined in claim 1, characterised in that wherein the lid (4) has is additionally [[been]] heat-sealed to the upper surface [[(10)]] of the rim flange [[(6)]] of the tray (2). tray, providing a double sealing line provided by the polymer coating on the lid and the tray.
3. (Currently Amended) [[A]] The ready-made food package as defined in claim 1 or 2, characterised in that the wherein an inner surface [[(14)]] of the lid [[(4)]] is made of a heat-sealable polymer, such as polyester.

Claim 4 (Cancelled)

5. (Currently Amended) [[A]] The ready-made food package as defined in claim 4 characterised in that 3 wherein an inner surface [[(13)]] of the tray [[(2)]] is made of a heat-resistant polymer, such as polyester.

6. (Currently amended) A method for manufacturing a ready-made food package (1) as defined in claim 1, comprising having a tray provided with rim flanges and a lid, both made of a polymer coated board which comprises the steps of

placing [[the]] a food [[(16)]] in a raw state in [[a]] the tray [[(2) in which]] containing a rim and baking the food, is baked, and wherein after baking, closing the tray with a lid (4), characterised in that closing is performed the lid by placing a lid blank (3) cut from polymer-coated board the lid over the mouth of the tray (2), by and bending the edges (9) of the blank lid around the edges of the rim flange and under the rim flange [[(6)]] of the tray, and [[by]]

heat-sealing the edges [[to]] and the lower surface [[(11)]] of the rim flange by means of the polymer coating (14) of the coated board.

7. (Currently Amended) [[A]] The method as defined in claim 6, characterised in that wherein the lid [[(4)]] is also heat-sealed to [[the]] an upper surface [[(10)]] of the rim flange [[(6)]] of the tray forming a double sealing line therebetween.

8. (Currently Amended) [[A]] The method as defined in claim 6 or 7, characterised in that wherein the lid blank (3) comprises contains creased folding lines [[(7)]], along which the bending of the edges [[(9)]] is carried out.

9. (Currently Amended) [[Use of]] A method of using a tray containing a rim flange and made of polymer-coated board as a baking tray in the manufacture of ready-made food packages, comprising closing the tray, [[(2)]] after baking, with a lid [[(4)]] made of a polymer-coated board, [[the]] wherein edges [[(9)]] of the lid [[being]] are bent under the rim flange [[(6)]] of the tray and heat-sealed to [[the]] a lower surface [[(11)]] of the rim flange by means of the polymer coating [[(14)]].